



VAN LOVEREN

FAMILY VINEYARDS EST. 1937

SAUVIGNON BLANC



Cellarmaster's Notes: This hugely popular Sauvignon Blanc has a great tropical grassy character. It is an aromatic and full-bodied wine with hints of melon & figs on the palate, robust character and an elegant, tropical lingering finish.

Style: A fruit-driven, dry white wine

Cultivar: Sauvignon Blanc

Tons Per Hectare: 11 t/ha

Age Of Vine: 16 years old

Soils: Well drained alluvial sandy soil; Karoo

Trellising: 4 Wire Perold system

Irrigation: Drip irrigation controlled by a computer system through meters and tensiometers

Harvesting: Machine harvested. Night harvested at optimum ripeness

Vinification: Cold fermentation, unwooded. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of the Origin.

Analysis: Alc: 12.5% R/S: 4.5g/l T/A: 6.3g/l pH: 3.29

Maturation Potential: 1 to 2 years

Case Size: 6 x 750ml

Bottle Barcode: 600 2269 000 504

Case Barcode: 1600 2269 000 501

FOOD PAIRING

Ideal with seared tuna, chicken, smoked salmon, shellfish, creamy pasta dishes, artichokes, white meat dishes and ham.

AWARDS & ACCOLADES

2020 Michelangelo Wine Awards, Gold
2019 Michelangelo Awards, Double Gold
2019 Gold Wine Awards, Gold
2019 Veritas Wine Awards, Silver
2018 Decanter International Awards, Commended
2018 International Wine & Spirit Competition, Silver

